



LEFT Get organised! Internal organisational systems will keep you working at top efficiency. A separate walk-in pantry is a great way to keep clutter away from the work spaces in the main kitchen. Kitchen by Garsden & Clarke Kitchens.



↑ Clear containers allow you to bring order to your pantry and keep tabs on when certain items need to be refilled. Modular Mates® Mixed Pantry Set from Tupperware. Call 1800 805 396 or visit www.tupperware.com.au

↓ A label maker, such as Dymo's LetraTag, makes organising your kitchen easy.



Get organised

Is your kitchen in complete disarray and in desperate need of some order? Say goodbye to chaos and hello to clean, clutter-free living with these handy hints from the organisation experts. By Natasha Saroca

Planned to perfection

What's the first step in banishing clutter from your cooking area? As our expert organisers all agree, it's all about creating zones in your kitchen.

"Plan your kitchen around four main zones: preparation, cooking, storage and clean-up," says Roz Howland, a

professional organiser and vice president of the Australasian Association of Professional Organisers (AAPO). "Each zone is separate, but they also need to 'flow' so that working in your kitchen is easy and enjoyable."

Cut the clutter

To rid your kitchen of junk that's wasting

Food for thought

Before you start organising your kitchen, think about:

- Your needs and how you will use the space.
- The design and limitations of the area.
- Who will be using the kitchen (ie will children or elderly family members be using the space?).
- What appliances are most frequently used.
- Whether you like spotless benchtops or prefer having items on display.

NARELLE TODD, SUCCESSFUL LIVING.



↑ Stackable Bamboo Organisers from Howards Storage World. Call 1300 666 616 or visit www.hsw.com.au



↑ Dymo LetraTag. Call 1800 727 537 or visit www.dymo.com.au



↓ Expanding Shelf Organiser from Howards Storage World. Call 1300 666 616 or visit www.hsw.com.au

↑ Shelf Helpers from Howards Storage World. Call 1300 666 616 or visit www.hsw.com.au



space, Peter Walsh, an internationally renowned organisation expert and ambassador of the recent Dymo National Organising Week (N.O.W.), swears by this: the one-month cardboard box test.

"Empty the contents of your kitchen utensil drawers into a cardboard box," Walsh says. "For one month, only put a utensil back into the drawer if you take it out of the box to use it. At the end of the month, seriously consider discarding everything that's still in the cardboard box."

While you're at it, sift through your fridge and bin for anything that's furry or a bit on the nose. The same goes for appliances and other kitchen items that are broken or rarely used.

Organising 101

Once you've completed your big clean-up, it's time to put everything away. According to Howland, you should organise your

cabinets and drawers by storing similar items together, as well as according to how frequently and where they are most often used.

As a rule of thumb, she advises, "daily accessed items should be at an arm's reach and at eye level, while items used at least once a week can be stored further back, but not too high up. Less frequently used items should be placed low down or high up."

Some homework...

Now that your kitchen is nice and orderly, it should take care of itself, right? Wrong.

As Narelle Todd, owner of Successful Living and Australia's first accredited 'expert' professional organiser, points out, a little bit of maintenance goes a long way. "Clean as you go," Todd advises. "By doing this, you make it easier to stay organised and in control."

Organising essentials

- Clearly labelled jars and storage containers are a must in every kitchen, so invest in a good labeller.
- A lazy susan is a smart solution for cupboards that are difficult to access, while small steps or plastic bleachers are ideal for stacking canned goods in the pantry.
- In-cupboard sliding racks maximise space and ensure no items are forgotten in the dark corners of your cupboard.

PETER WALSH, AMBASSADOR OF DYMO N.O.W.



Tips for small spaces

- Plan the space carefully and always stick with your zones.
- Utilise any vertical space that is available. If you're planning on hanging items from the wall or ceiling, select kitchenware that's medium or large in size as this will make the room appear more spacious.
- A tall, thin ceiling-to-floor cupboard or row of shelving provides handy storage space, as well as the illusion of height.

ROZ HOWLAND, INORDER ORGANISING.



For more handy tips, visit:

Dymo at www.dymo.com.au or call **1800 727 537**
InOrder Organising at www.inorderorganising.com.au
Successful Living at www.successfulliving.com.au